/72 cont./

439 much confusion at times. Later the Chinese were officially prohibited from entering Miao villages to trade, but certain places were designated for sitting up markets, to be used once [443] every five days, six times a month. The best-known markets among the Miao are the Te-sheng-ying, Kan-tzu-p'ing, Ya-pao-chai, Ya-la-ying, and Hsin-chai (Illus. 40) of Feng-huang; the Ta-hsin-chai of Kan-ch'eng; and the Wei-ch'eng, Lung-t'an, and Ma-li-ch'ang of Yung-sui. The important articles of trade are salt, cloth, animals, /Illus. 39, p. 73/ /74/ /Illus. 40 appears here/ and grains. Formerly, in trade between 439 the Chinese and the Miao four small bowls were equal to one 804 sheng. For cloth one measure between two hands was con- 435 sidered four ch'ih. The price of cattle and horses are set by the number of fists, regardless of age. The method of measurement by fist is like this. They take a bamboo splint and wind it around the fore ribs of the cow to set its girth, and then they measure the bamboo splint with their fists. A water buffalo which measures 16 fists is big, and a common yellow cow which measures 13 fists is large. The operation is called "fisting a cow." In the case of horses age does come into consideration. They measure a horse from the ground to the saddle place by comparing it with a wooden rod. A 13-fist high one is big. A horse with few teeth but of many fists fetches a higher price, and the reverse fetches a lower price. This operation is called "comparing horses." (1) In recent

1. Miao Fang-pei Lan, Vol. 8, "Feng-su K'ao."

[177] times, in the sale of rice, cloth, and other articles, they have adopted the Chinese standards of weight and measurement, but "fisting cows" and "comparing horses" are sometimes still done.

264 Food. — The Miao usually eat two meals a day, but in spring and summer they eat three meals. The staples are 262 maize, kaoliang, rice, sweet potatoes, and kidney beans. There are two ways of eating maize: grinding it with water

252 [text continues on p. 106]

/76 cont./

252 [222] The bracken, chüeh ts'ai, is a wild plant. It is gathered and carried home. It is washed, and after being half cooked, it is strained and dried in the sun. Cooled overnight it is put in a jar, covered with tung leaves, and the jar stopped up with straw and turned upside down in a basin of water just as in making sour cooked fish.

263 The Miao's liking for sour flavor does not seem to be a natural tendency to like sour pungent things. It is probably due to their being in the interior, very far from the sea, where there are no salt wells near by and salt is difficult to obtain. Hence, the Miao were not acquainted with salty flavor. Today in the Miao language there is no distinction made between saltiness and bitterness. During the time when the Miao had no salt at all, for the most part they only had sour pungent foods to whet their appetite. It was so from generation to generation, and today, even though they have salt, they still retain the liking for eating sour pungent things.

264 [415] Formerly, the Miao did not use chopsticks. The cooked rice was turned onto a basin, around which the family members gathered, digging into the rice with both hands. Vegetables were placed in bamboo buckets and earthenware. When they 252 had meat they singed off the hair over the fire and ate it half 262 cooked. They also ate snakes and insects. Snakes were roasted; earthworms were pickled with salt; grasshoppers, bees, and grubs were either roasted or fried. They also mixed rice gruel with fish and maggots to eat, and considered this a delicacy, which was called yin. Rich families kept yin for several [556] generations. (1) /77/ Again, suckling pigs weighing more

1. Tien Ju-ch'eng in his Yen Chiao Chi Wen says: "The southern aborigines mixed buckwheat ashes with millet paste and let it ferment into a pungent agent, into which were thrown fish and

/95 cont./

584 brothers in the girl's family. After entering the door and a brief
[782] rest, the ceremony of sticking incense before the ancestral tablet of the girl's family begins. The groom kowtows three times. If he is not present, his father kowtows in his place. If the groom is present he must also kowtow to his future father-in-law, mother-in-law, and other elders. If the girl's family
[556] is wealthy, then a pig will be killed to entertain the guests from the groom's family. The guests remain in the girl's family
574 for three days, during which the immediate relative of the
584 girl's family take turns in entertaining them with meals, called "meals from door to door." The closest relatives must enter-
[214] tain the visitors at breakfast, because breakfast is considered the most important meal in the Miao countryside. For instance, say there are six families, A, B, C, D, E, and F, with A and C being the closest relatives. Dinner on the first evening is given by the host family. /96/ breakfast on the second day is given by family A, lunch by family E, and dinner by family B. On the third day breakfast is given by family C, lunch by family F, and dinner by family D. When the guests are seen off on the fourth day, breakfast is given by the host family. As a
[264] rule three meals are served in a day, but when there are a large number of /clan/ brothers there are five or six meals in one day.
583 After breakfast on the fourth day the guests depart. Return
584 presents from the girl's family consist of a suit of clothes, a pair of shoes, and a hat for the future son-in-law, a piece of material for a pair of trousers for each guest, a pair of shoes each for the parents of the groom, and a pig's leg for the go-between.

585 A few months or half a year before the marriage the go-
787 between visits the girl's family to ask for the date and time
777 of her birth. He must bring with him two or four strings of cash
584 and some sweetmeats. This ceremony is called "asking for the lucky birth date." The girl's birth date and time thus obtained are matched with those of the groom in order to pick an auspicious day for the wedding. The date is communicated to
583 the girl's family through the go-between. They then begin to

/97 cont./

585 I am invoking the benignant spirits of union
782 To this mundane world.
539 The mission is none other than
To officiate at this marriage rite.
[776] We ask the Heaven Uniting Spirit,
The Earth Uniting Spirit,
The Year Uniting Spirit,
The Day Uniting Spirit,
The Hour Uniting Spirit,
The twelve uniting spirits and twelve uniting fairies,
Tung Wang Kung /Lord of the East, leader of the male immortals/
Hsi Wang Mu /Lady of the West, " " " female immortals/
[821] The Cowherd and the Weaving Girl /names of stars/
And the Old Immortal in the moon."

585 At this point he takes a cup of wine and a piece of meat,
[788] and writes out an incantation. After burning this he asks the
groom to drink half of the wine and to eat half of the meat,
[264] the rest being for the bride when she comes in. These are called
[756] the uniting wine and the uniting meat. After the sorcerer priest
has finished this performance, he sets off firecrackers and leads
the bride into the house through a small side door. She sits
down beside the fire pit, in which a huge fire has been started.
The chair is placed slightly farther away for fear that the fire
would give out too much heat. The chair cannot be pushed
[777] backward; it can only be pulled forward. The movement back-
ward is recognized to be inauspicious; the forward movement
then is auspicious. The sitting direction must be facing inside
or in the direction of the ancestral tablet. After being seated
she first washes her face with water. It has been boiled in a
[824] cooking pot with t'ung grass, pa-lun grass, and huang-mao
grass, taken out and put in a basin, and incantations written
[752] and recited. While the bride is washing her face, the sorcerer
priest sweeps with a broom several times behind her. After
washing, she eats the meat and drinks the wine left by the groom.

/97 cont./

585 She is kept company by those who escorted her here. The brothers of the bride set the bridal chamber in order, and the groom's family gives them one or two strings of cash, a piece of meat, and two cups of wine. First half of the wine is spilled on the floor and the rest is drunk up, but the meat is all consumed. After these things have been done, the wedding feast [574 262] begins. The dishes include beef, pork, bean-starch vermicelli, bean curd fried in oil, greens, etc. After the meal, the singing begins. Men and women guests gather in a group while 533 men and women of the host family gather in another group. 585 First the host of the groom's family begins to sing, (singing one of the "Welcoming the Bride Songs," see the chapter, "Folk Songs," no. 3). If the opposite side does not take up the singing, they use all means to encourage them. The phrases sung generally consist first of polite exchanges. In addition they sing legends, do Chinese characters, make riddles, and praise each other, etc. In the singing there is winning and losing: for instance, if A 's singing says B is polite, and B is not able to answer, saying he is not polite, then B is reckoned the loser; or if B sings that he himself is ignorant of etiquette, and A fails to sing back of his skill in etiquette, then B is the winner. Again, if A sings the name of a personage of antiquity whom B does not know, or if A offers a riddle which B fails to solve — these would be reckoned losing counts for B. The loser can no longer participate in the singing, and if a whole group fails to sing back the answer to the opposite side, then the whole group loses out. Experts in singing can match songs back and forth all night to a draw. /98/ In the middle of the [264] night they eat mi-pa /rice cakes/ as refreshments. In the singing the women keep things going, for they bring up subjects to be answered by the men. Ordinarily men are easily defeated, because women lose only when they can pick no more subjects for the men to answer. Sometimes the singing lasts for three nights, but usually one or two nights (see chapter, on "Folk Songs," nos. four to 13, "Welcoming the Bride Songs," and nos. 14 to 18, "Songs Sung in Company"). The guests remain

574 585

Cataloging 5-6 [illegible] ARS Misc. ARS

36 Foreign clock, both broken. The usual seat was a small, rectangular stool about eight inches high, often lacking a leg or two. In some houses I saw a few sections of log, straw hassocks, or low, long benches. Sometimes a long, wide bench stood under the window. Beds were a wooden frame or box on four legs or supported by two sawhorses. In one house thick coffin boards laid on blocks of wood formed a bed. However, not all houses had beds or enough for all the family downstairs, so that some of them slept in the loft. Beds usually had a thick straw mattress, a straw mat, or both. A few had a mat of felt. There were comfortables of the Chinese type—a pad of cotton with a removable cover not quite as large as the pad on one side and large enough on the other to fold over and overlap the first piece, with mitered corners. Others were like a rug with a nap, woven of straw on a vertical loom. Hard, small, bolster-shaped pillows were stuffed with cotton and were for looks only.

352 Even where there was a built-up stove with
252 cooking bowls fitted into it, much of the
574 cooking was done in smaller bowls on an iron
264 hoop on three legs. On the inner side of the ring were three prongs toward the center to support the bowl. This set over the fire in the floor, which also provided heat. The big stove was used for cooking rice, when a large number were to be cooked for, to make bean curd, to distill wine, or to prepare the mash for animals. Even at feasts men and women often sat around separate floor fires and ate from dishes set on a board across the bowl or from the broth being cooked in it. At times when there were many guests, such as a wedding or funeral, the men usually ate indoors, the women at tables out-of-doors. At the New Year feasts in the house men and women ate together, as well as for the evening meal after the work of the day was done. For the fires there were iron tongs and in the ashes were set earthen pots for tea. Over the fire were suspended a square of interwoven bamboo used as a shelf, a piece of iron with several hooks, and pieces of pork or beef in loops of straw.

352 Other furniture included wooden cupboards for food or one built on the outside of the house with doors opening into the room, various baskets and jars, trays and bowls (set

E. Graham E-5 (1921-1936) 1937 AE5 Miao AE5

778 Certain trees are worshipped on the thirteenth day of the twel .h lunar month. Generally the tree is on a hill or mountain and it is always an old tree that does not shed its leaves
782 in the winter time, such as the *nan mu* 楠木. It may not be a fir or a pine. A cock is offered in the worship of the tree which is a sort of a local deity something like the Chinese local god called a *t'u ti* 土地. It is worshipped with the belief that as a result the crops will prosper, the domestic animals will grow and increase, and hunters will be successful in the [755] killing of wild animals. The tree is believed to heal sickness, but only when a vow is made to offer a chicken and other things if the person is healed.

The Ch'uan Miao, like the Hua Miao, have a cult of worshipping the door. At the bott .1 of the door is a thick wide board or sill which one must tep over in order to enter the house. It is this sill and the .oor itself, which often has two wings, which are worshipped.

The ceremony must be performed during the tenth moon. A pig is killed inside the house and offered to the door. The hair is removed, then the pig is cut into nine pieces and
264 offered raw wth wine and rice. Then the meat is cooked. Before the people can eat, some soup must be dipped out with
262 a gourd and offered to the door. Then the meat is divided and the guests enjoy a feast. The blood must be boiled and eaten.

The offering is made by the head of the family. He says, "Door, I am making an offering to you. Help us have a good crop and prosper financially and the domestic animals grow and increase. If people come, permit them, but if demons come do not let them enter." There is no kowtowing or bowing. No incense or candles are lighted and no spirit money burnt. During the ceremony the door must be closed. The pig must be killed and the whole ceremony performed inside. The offal and the hair must be buried in a hole in the floor of the kitchen. If one word of Chinese is accidentally used, the whole ceremony must be repeated.

[585] During the marriage ceremonies offerings are generally
776 made to the soil and to the ancestors who first gave grain to the Miao. These are regarded and treated practically as
782 deities. There are two great demons or devils, and possibly three. glaŋ dʒy often drowns people in creeks and rivers. He seems to be related to the Chinese river demons who are the demons of people who are drowned themselves and who try to drown others so as to escape from their demon state. Some say that dʒy means original and that glaŋ dʒy means original demon.

[5 cont.]

181 609 However, due to repeated instances of swindling and oppression by the Chinese, they are always on their guard and suspicious of every good motive. This discord among the racial groups is entirely the fault of the Chinese, and efforts must be made to eliminate it. Whenever I arrived at a Miao-I village I often found at first wariness and restraint on their part. I understood the cause of such psychology and persisted in dealing with them in good faith. After we came to know each other better, their fear soon gave way to warmth and friendliness, which still lingered on at the time of parting. The Miao-I district I have seen is actually a garden of harmony and happiness. It is hoped that those sympathetic to the Miao-I would continue to visit their areas to influence and help them so as to raise their standard of living to the level of the other people in China.

3. Livelihood

1) Food. The staple food of the Miao and I consists of 262 rice, corn, buckwheat, potato and huang-li [coarse rice?], varying according to localities. The mountain terrain in the northwest produces corn, buckwheat, potato and huang-li, and so so the principal food of the Miao-I people there is corn, which is eaten all year round, white potato, buckwheat and the rest are eaten only occasionally. In the southeast there are more [243] irrigated fields in which rice is produced. The very poor people would eat corn, buckwheat and potato, while the others have both ordinary rice and glutinous rice for food, especially the latter, which is known colloquially as "the Miao glutinous rice." [482] Often one sees a Miao or I traveling with a bamboo basket tied to the waist; this basket contains glutinous rice used as refreshment during recess from work. Usually the Miao-I eat 264 two meals a day, with an extra noon meal during the busy agricultural season. When eating at home, they place the food on a table and sit on stools around it; but sometimes they also eat outdoors, squatting or standing under the eaves. In the kind of food they have and their manner of eating, they are 262 the same as the Chinese. One difference is their fondness of

/100 cont./

595 [583] On the wedding day the bridegroom, or his family, has to pay the bride's parents a sum of money fixed in advance. For the first wife this is about 150-200 pieces of silver the value of which corresponds approximately to the mark; for wives married later several times this amount is often given, since the first wife, who is regarded as the chief wife (nǎ thǒ), does not do any work herself once there are additional wives, but merely passes along the husband's orders to the younger wives (nǎ yǒ) /101/ and supervises their work. The husband himself does not give any orders to the younger wives. It is therefore a desirable position to be the chief wife in a household with several wives, and since any wife married later has to obey all the wives married earlier and therefore outranking her, a hard life usually begins for such a young wife upon her marriage, and cohabitation is only poor compensation for it, even though the husband usually prefers her as the younger.

184 585 The customs described by various other authors, each according to the region that he surveyed, are somewhat different. Savina, for instance, writes (1): "The wedding feast is

1. II, p. 226.

[214] [782] celebrated by the parents and parents-in-law. Men and women never sit together at the same table. At the end of the meal the bridegroom bows silently before the ancestors. Then the money that the guests brought with them is counted, and the trousseau of the bride is inspected. Weeping, the latter sings

585 533 the wedding song:

'Attracted by the singing of the decoy, the poor forest bird lets itself be caught by a snare. Imprisoned in a cage, it sadly watches its comrades fly in freedom.

'Oh, poor mother! Who will now get up early in the morning to light the fire on your hearth? Who will prepare the meal for you, who will tend your chickens and pigs? Who will go into the forest to look for firewood, who will fetch water from the spring? Who will split your hemp, who will weave your linen?'"

/230 cont./

364 Most authors who had an opportunity to visit the Meau in their villages stress this lack of hygiene. Lajonquière (1), for instance,

1. II, 306.

also describes the condition of the area between the dwellings and the stables: "The ground has become bottomless from the treading of the domestic animals. Filth accumulates and mixes with the earth, sometimes to a depth of 80 centimeters or a meter. In order to enter the house of the Meau chief in the region of Pakha... one of the wealthiest in the area, one had to cross a sea of filth seven to eight meters wide completely surrounding it. There were not only feces of the animals, but waste water from the kitchen and refuse of all kinds were thrown even directly in front of the door. The tree trunks in the midst of it did not permit one to cross this seat of infection without danger of slipping." The same author (2) also emphasizes the

[264]

2. Page 304.

nauseating dirt which clings to all the eating utensils and kitchen implements. Abadie (3) in similar words confirms the conditions

3. Page 157.

in the villages described by Lajonquière.

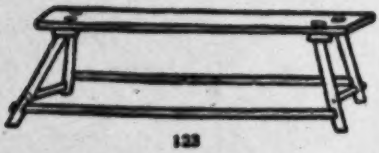
Savina (4), too, discusses these conditions: "All their lives

4. II, p. 205.

[609] they drink fresh water and breathe clean air. Whenever a
[356] stranger comes, the house is swept clean. All the children go
[291] naked. When they become ill, they are smeared with mud. The
[757] lack of hygiene takes its toll in many sicknesses: rheumatism,
[164] bronchitis, fever, abcesses, mange, and herpes."

/302 cont./

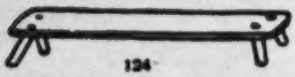
352 [511] [516] [264] the customary squatting position on mats on the floor (Ill. 106).[1] Sometimes, too, only the adults are entitled to the table and bench, whereas the children eat their meals on the floor. Tables and benches (Ill. 107)[1] have strong slabs hewn out of one piece of wood, into which slanting wooden legs are inserted (Figs. 123 and 124). This furniture differs fundamentally from [171] that of the Chinese and is almost identical with the tables and benches of our Alpine dwellers. Among the Meau, low wooden stools (Fig. 125) and stools to sit on, with /303/ plaited seats (Fig. 126), are in use, as they are among all the mountain peoples of Farther India.



123

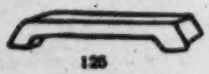
Figs. 123-126. Furniture of the Meau.

Fig. 123. Table, 1/66 nat. size.



124

Fig. 124. Bench for sitting, 1/34 nat. size.



125

Fig. 125. Stool for sitting, 1/12 nat. size.

126

Fig. 126. Plaited stool for sitting, 1/12 nat. size.

[1] [see cat 116, p 706 - ANALYST]

/346 cont./

224 juice of the plant prevented its being burned through before
484 the meal was ready. As soon as the rice was cooked soft, the
[252] Meau slit open the bamboo and emptied the contents upon a
[824] large leaf, which served him as a plate. Then he put a little
[415] of it on a small leaf, which he put aside. This was the
[782] offering to the spirits. Then the meal began. The rice was
[264] formed into balls with the fingers and eaten with the hands.
[574] Hospitably the chief offered me some of his meal, and he
[262] helped himself heartily when I invited him to enjoy some of
the sardines in oil that I had brought along. Whereas other
foreign peoples with whom I have dealt did not at all like
European food and in particular sardines in oil, the Meau en-
joyed everything tremendously.

[276] "When he had finally smoked his opium pipe, during
which he attended to the fire from time to time, we lay
down for our rest. It was somewhat disturbed at times, since,
as a consequence of a head cold from which I was then suffering,
I snored in my sleep, which caused the Meau to wake me up
often. Moreover, I was heavier than he was, and consequent-
ly a deeper depression was made on my side, so that in his
sleep he repeatedly rolled down on me, and I had no choice
on my part but to wake him up often, which he did not seem
to mind. We used these involuntary interludes of wakefulness
to listen for the elephant, and we could hear his crackling
until shortly before daybreak.

"With the first morning light, the Meau was up and dis-
[262] appeared into the forest for 20 minutes and then returned with
all kinds of leaves which, as vegetables, he mixed into the
rice. Some of them tasted like sorrel, others like mint;
in short, many resembled our seasoning herbs. Next he
brought small, pepper-like fruits of a palm tree, the small,
brown, salty-tasting fruits of a forest tree, and two fruits
[263] of the wild lemon tree. He crushed these condiments and
put them, like the various kinds of leaves, /Ills. 63-66 ap-
pear here on unnumbered pages/ /347/ into the rice. He
[264] cooked an ample portion, enough rice for the midday meal

[TEXT CONTINUES ON P. 473]

39: Bernatzik--473 E-5 (1936-1937) 1947 AO1 Thailand
Miao AE5

/347 cont./

224 as well, which was to consist of the cold remains of breakfast.
484 At the end of this morning meal, too, the opium pipe could not be dispensed with. Then the provisions were carefully
[264] wrapped in green leaves. At every handling of the food, the
[276] Meau saw to it that not one rice kernel was lost. All his movements were uncannily quick and executed methodically, and in scarcely forty minutes from the time we got up we were ready to set out.

224 "We now had the strenuous task of climbing down the steep slope and soon came across the elephant's tracks, which the Meau, bent far forward like a sleuth-hound, followed. In places we crossed rocky terrain, and the tracks of the pachyderm were then no longer visible to my European hunter's eyes. This was not the case for the Meau, who lay down flat on the ground and, from barely discernible signs, such as a small overturned stone a bent blade of grass, recognized the trail, even though it had sometimes been crossed by muntjac or deer.

"All of a sudden, in the densest of forest thickets, we stumbled upon the haunt of an old gaur bull, which, as the tracks showed, did not leave his hiding place of about one hundred square meters. Straining all his senses, the Meau crept forward soundlessly and in a whisper bade me to watch out, since in this area we might easily be attacked by the buffalo at very close range. After considerable effort we reached the bottom of the valley, crossed the brook flowing in a torrent here, and began the ascent. Laboriously and step by step we had to fight our way straight up through the densest underbrush of thorns and ilex. In a short time I was bathed in sweat and, with pulses pounding, had to rest, especially since I was hampered by my long gun. The Meau, however, was impatient and pushed on relentlessly. When he saw that I had reached the end of my strength, he offered to take my gun and my rucksack and thus laden nevertheless struck out at such a pace that I had to put on the brake again and again.

/376 cont./

252 The blood of slaughtered animals, either fresh or cooked,
262 is happily eaten. Cooked, it is also added to other dishes.

A meatless dish consists of ground millet which is mixed with green vegetables and maize meal to form dumplings and cooked in water.

252 The eggs of all birds are eaten raw or cooked.

/377/ Without anything further, it is obvious from these descriptions that the preparation of the meals can indeed not be designated as primitive. It can be assumed that in the regions of Indochina, which are in every respect more favorable, the Meau will not practice simpler cooking, since more things in larger quantities are available to them. Nevertheless, Lajonquière (1) writes: "The preparation of food is primitive.

1. II, p. 303.

Rice, maize, and the other cereals are eaten cooked in salted water or made into mush. Vegetables are usually cooked in water, and meat is roasted in kettles. We shall always remember our first visit to the kitchen of the Lytruong of Pakha. There, whole quarters of buffalo were roasting and cooking in tremendous kettles, without any other ingredients than a few handfuls of salt, a little water, and their own fat. It was immense in quantity, but ignoble in preparation."

[114
171] Aside from the fact that the author probably did not observe the preparation of food in detail, he is undoubtedly comparing Meau cooking with Chinese cooking, or with Annamese cooking, which is extensively influenced by the Chinese. In comparison with the excellent and highly sophisticated culinary art of these peoples, Meau cooking seems primitive indeed.

●264 From Savina's description (2) we get an impression of

2. II, p. 192.

the everyday, very modest way of life of the Meau: "The Meau have two meals a day, one in the morning before going to the fields and one in the evening upon return. Often,

/377 cont./

M 264 [262] [412] [574] [562] however, they take something along in order to eat at noon. The meals consist of some coarse maize dough in a bucket, some beans, and some vegetables. Spoons or chopsticks are used. Only on festive occasions is meat eaten. Some pork is always smoked and saved for important guests."

Meals are eaten together, except when strangers are present as guests (Ill. 106, 107): even for the cold snack in the fields all sit down together.

A 262 No differently than the Meau, the Akha, too, in addition to their domestic animals and cultivated plants, use a great number of wild plants and all kinds of animals for food. Of the birds /378/ they disdain vultures and ravens, but not the hornbill. They also do not eat the numerous lizards ignored also by the Meau, as well as the larvae of flies, but on the other hand they do consume dogs, which are not eaten by the Meau.

A 252 [462] The preparation of meals among the Akha is likewise clean, but it differs in several ways from Meau cooking, while being related to it in the principal features. Among the Akha, too, it is usually the women who prepare the food, but the men very frequently help.

As a rule, the Akha cut meat into small pieces and cook it in water; they also chop it up, season it with spices, and then consume it raw. Curdled blood or the entrails of animals are prepared and eaten in the same way. Cooking pits and heated stones are also unknown to the Akha. Besides lard and the suet of the hunting booty, and in addition to the fats, the seeds of a sesame-like, oily plant must be mentioned. They A [782] are used in connection with offerings and simply by adding these seeds to the rice before it is cooked (see the chapter, "Religion and Magic," the section, "Cult and Taboo").

A 252 [262] The basic foodstuff among the Akha is likewise rice, which is eaten at every meal. First of all it is freed from the husks and cleaned, and then it is ready to be cooked. Among the Akha its preparation is different then among the Meau. They soak it in water overnight and then cook it in the same

[See cat 116, p 706 - ANALYST]

/432 cont./

805 821 192 According to my observations, the times of day are reckoned according to the height of the position of the sun and not according to the length of the shadows. The sun is called nū; the moon, thī; the stars, nū kŏ; the Milky Way, nū kŏ kă lūn tŏ; the evening star, tsă tsĭ gĕ. In addition, a number of fixed stars and constellations are known, and their rising and setting are observed. Needless to say, sunrise, nū tóă, noon, nū tše ró, and sunset, nū pŭn kău, are distinguished. The length of an interval of time is reckoned by the times of the day required to travel a given route or to finish a certain task.

512 The course of a day for the Meau depends on whether or not there is work to be done in the fields. In both cases, however, it is regulated in established fashion. If the work in the fields is in the foreground, the men rise with the first crowing of the cock, that is, about five o'clock in the morning and find [264] breakfast already prepared by the women. The midday meal, too, is already cooked and ready to be taken to the fields. The first meal of the day is quickly eaten, and then they go together [887] for the work in the fields. Only the very old people or one woman will remain behind in each house in order to take care of the small children and the livestock. There is industrious work [264] in the fields until about noon, and then between twelve and one o'clock a pause is taken, during /433/ which the cold midday meal is eaten. Without delay they then again devote themselves to the fieldwork, which is broken off at an appropriate time, according to the length of the return trip, in order to be able to begin the tasks connected with the house before nightfall. [252] Once at home, the grain, rice or maize, is immediately ground [231] in the large stone mills (Ill. 94), the pig fodder for the next [264] day is prepared, the domestic animals are driven into the stables, and not until long after nightfall, about seven o clock or later, [517] can the Meau eat their evening meal. After this, the women settle down close to the fire and spin, the youngsters gather together, and the older men reach for the opium pipe. Soon everybody goes to bed.

/466 cont./

576 The maintenance of good manners is observed in a way [514] that we found very pleasant. It is regarded as indecent to perform one's private functions before others, to break wind, or to [264] belch during meals, and as impossible to spit during meals. [832] Furthermore, it is regarded as improper to exchange caresses in public or to be seen doing so, or to converse about sexual matters. [521] Thus, it is not permissible for a young man to divulge the name [602] of the girl whose love he has enjoyed, or to conduct erotic conversations before relatives. [562] Moreover, it is not proper for women to appear before strangers. They are not to be seen at [609] all in the presence of visitors, and it took a long time before [125] the women and girls of the Meau abandoned their reserve toward us.

574 Visitors, on the other hand, violate good manners if
576 they enter a house immediately. They must first announce their presence outside and await an invitation by a male occupant. Only if no men, but only women are present may the visitor enter immediately. On the other hand, in contrast to so many peoples, it is quite in keeping with good form if a guest inquires about the wife and children of the host. As has already been pointed out (see the chapter, "Food and Stimulants," the section, [562] "Food"), the family members eat together as a rule, but in no case the women before the men, since that is regarded as improper. The young girls also wait at the table for what is left over for them.

[264] At common meals for both sexes, nothing is changed when a single good friend of the family eats with them. Only then the guest, along with the family, has to observe a series [273] of rules likewise mentioned previously. For example, a man may not drink to the health of a strange woman or of a female against whom there are incest prohibitions, just as it is likewise [832] generally prohibited for girls to pour alcohol for a young man, if they do not wish to express an unmistakable invitation by it. This also applies to married women who therefore may pour brandy only for their husbands. In this connection, the taboo regulations /467/ must, of course, also be observed (see the chapter, "Life in the Community," the sections, "Marriage Obstacles and Regulations" and "Old Age and Death").

/467 cont./

264 574 If the meal is not eaten in the "intimate circle," that is, if there are several guests or even strangers at the table, the men eat together first, and then the women, girls, boys, and children eat what is left over from the feast. The same rule applies for meals on festive days.

515 826 [461] The industriousness of the Meau is indicated by the fact that they do not regard long fingernails as a sign of beauty or as a symbol of good luck and health, but rather as poor grooming and a sign of laziness. This attitude has nothing to do with cleanliness and hygiene, which leave much to be desired (see the chapter, "Medicine").

576 Greeting formulas that are associated with the time of day or mode of action, such as "Good day" or "Till we meet again," are unknown. Whenever two Meau meet, the older one first asks the younger one: "Where are you going?" or "where do you come from?" This greeting formula is therefore independent of the time of the day. As a gesture of greeting, the [576] Meau squat on the ground or, standing, bend the upper part of the body far forward and hold both hands flat in front of them, with the palms upward as though they were to receive two handfuls of rice. At the same time the hands are moved up and down. The person of higher position makes this gesture of [554] greeting to the person of lower position first, thus, the older to the younger, the man to the woman, the host, as a matter of courtesy, to the guest.

574 576 In the latter case, the invitation to enter the house is given at the same time. The guest replies with the same polite gestures and slowly steps closer. This behavior is the opposite of our European customs, but among the Meau the meaning lies in the fact that the higher person first takes cognizance, so to speak, of the presence of the other by his greeting. The Meau simply ignores an enemy and does not greet him because he regards it as beneath his dignity to converse with him. This "taking cognizance of the other" is done among the Meau with appropriate politeness. When a guest takes his leave, he announces it several times, but only after some time will he actually decide to depart.

39: Bernatzik--706 E-5 (1936-1937) 1947 AO1 Thailand
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/Between pp. 522 and 523/

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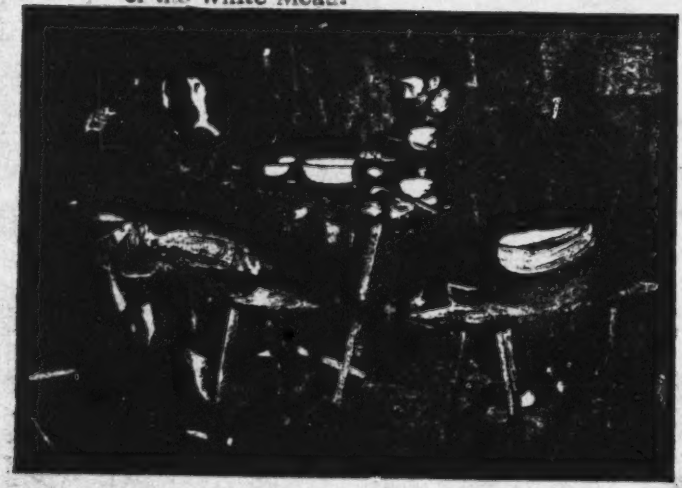
Ill. 106. Flashlight photograph in the interior of a house of the White Meau.



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Ill. 107. Meau chief and family at a meal in his dwelling.

/IX cont./

231 776 789 [775] Ill. 101. The dog is a beloved friend of the Meau. They believe that the soul of a dead dog plays a role in the other world, in the realm of the spirits, similar to the one it plays in the life of men. The throat of a newborn dog is cut so that it, as a guardian, will protect the house against sickness and evil spirits.

756 789 Ill. 102. Exorcising evil spirits by means of the shaman (right) and his assistant. The former is holding a burning torch, into which he throws gunpowder held in readiness by the assistant. The leaping flame, the smoke, and the stench are supposed to drive away the evil spirits.

231 782 Ill. 103. Before being slaughtered, the pig is purchased from the spirits by burning spirit-money representing the value of the animal under the snout of the animal.

Ills. 104-108. Houses and settlement.

343 243 482 Ill. 104. Work-hut in a rice field. In the left foreground, the typical Meau carrier.

/XI

342 [415] Ill. 105. Simple dwelling of the Meau, with walls and doors made of halved bamboo tubes. Beside the entrance stand long bamboo tubes with the partitioning walls pushed out, which serve as water containers.

353 [264] [354] Ill. 106. Flash-light photograph in the interior of a house of the White Meau. The family having a meal. In the background on the right, the mud hearth with the Chinese iron kettle. Household utensils hang down along the walls and from the ceiling of the storage loft.

622 [264] [352] Ill. 107. A chief of the Black Meau in his dwelling at mealtime. The furniture is peculiar, differing basically from that of the Chinese and showing a striking resemblance to the furniture of the mountain peasants in the Alps. In the foreground on the right, the oldest son; to the left, two daughters of the chief. Various kitchen utensils are hanging on the house wall.